

Please amend the claims in accordance with the following rewritten claims in clean form. Applicant includes herewith an Attachment for Claim Amendments showing a marked up version of each amended claim.

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B' → 1. (Twice Amended) A fish based food product comprising ~~two~~ materials, a texturization aerated paste material and an extrusion-cooked fibrous material, the fibrous material including individual fibres or bundles of fibres with a diameter in a range of 1  $\mu$ m to 1 mm, the product presenting a heterogeneous texture and a firm and elastic overall consistency similar to that of fish or crustacean muscle tissue, wherein the fibrous material forms a network of macroscopic fibres whose diameters are <sup>or the</sup> in an order of 0.1 mm to 1 mm, and forms a ramified structure with microscopic fibres with diameters on an order of 1  $\mu$ m to 0.1 mm.

→ 2. (Twice Amended) Fish based food product comprising ~~two~~ materials, a texturization aerated paste material and a fibrous material, the fibrous material <sup>new 12</sup> including individual fibres or bundles of fibres with <sup>Does this refer to each fibre?</sup> a diameter in a range of 1  $\mu$ m to 1 mm, the product presenting a heterogeneous texture and a firm and elastic overall consistency similar to that of fish or crustacean muscle tissue, wherein <sup>new 13</sup> the fibrous material <sup>Should the description must include and refer to 3?</sup> consists of small fibres with a diameter of 0.1 mm to 1 mm, the small fibres being obtained by size reduction of a fish based preparation, or originating from natural fibres of marine products resulting from mechanical separation of myotomes.

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B<sup>2</sup>

7. (Twice Amended) Process according to claim 6 wherein paste material is textured using homogenization, emulsification, and/or expansion and/or cutting before mixing with the fibrous material, at a rate of 0.5 part to 1 part air per 1 part of paste material, in order to obtain a gelling strength on <sup>the</sup> an order of 50 to 150 g/ cm<sup>2</sup>, or after mixing with the fibrous material by adding between 0.3 and 1 part air per mixture part.

8. (Twice Amended) Process according to claim 6 wherein the fibrous material consists of a ramified network of fibres obtained from minced fish meat by means of a high-temperature and high-moisture extrusion cooking process comprised of the following steps:

- a. introducing fish meat into a single screw extruder;
- b. transferring fish meat from one end to another end of an extruder barrel, adjusting screw configuration and temperature within the barrel such that raw material of the fish meat successively undergoes a mixing and heating step up to a temperature of about 130° C, followed by a melting step with an increase in temperature of the material to above 130° C, and an increase in pressure to between 0 and 50 bars, such that plasticization of the transferred material takes place;
- c. extruding at the other end of the barrel the transferred material obtained after plasticization through a die adapted for texturization, shaping and

Cont  
B2

<sup>and new</sup>  
cooling the transferred material such that a product with a ramified fibrous structure is obtained.

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B3

12. (Twice Amended) Process according to claim 11 wherein 25 to 100% of dry matter in the extruded fibrous material consists of dry matter originating from fish and/or other marine products, and the dry matter comprises marine proteins in the form of minces, fillets, pulps, or surimi extracts.

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B4

24. (Twice Amended) Process according to claim 7 wherein the fibrous material is incorporated according to a statistical method in a blender or mixing tank.

25. (Twice Amended) Process according to claim 7 wherein a melting of the textured paste material is regulated as a function of a level of fats in the paste material, the paste material having <sup>or</sup> the fat level between 0 and 50%.

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B5

27. (Twice Amended) Process according to claim 26 wherein surface colour may or may not be added to the extruded or molded forms, the colour is added to at least one of raw forms and after the cooking step, by spraying, depositing colour on the strip or extrusion of a coloured paste material.

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Please add the following new claims.

B6

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35. (NEW)

A fish based food product comprising:

- a. a texturization aerated paste; and
- b. an extruded fibrous material including

individual fibres or bundles of fibres with a cross sectional width in a range of 1  $\mu$ m to 1 mm, the fibrous material having a network of macroscopic fibres whose cross sectional widths are each between about 0.1 mm to 1 mm, the fibrous material further having a ramified structure with microscopic fibres whose cross sectional widths are each between about 1  $\mu$ m to 0.1 mm;

~~e.~~ the product having a substantially

heterogeneous texture and

~~the product further having a firm and elastic overall~~

consistency substantially like that of fish or crustacean muscle tissue.